



BOTROMAGNO
VIGNETI & CANTINE

DEDICATO

DEDICATED TO FRANCO AND LUCIA

PRIMITIVO DI GIOIA DEL COLLE.
PROTECTED GEOGRAPHICAL INDICATION



Can a wine express the noblest sentiments that reside in the human heart?

Love!
Thankfulness!
Excitement!
Hope!
Gratitude!
Tolerance!
Respect!

This is what our parents taught us and passed on to us; and to them, Franco and Lucia, we wish to dedicate our most noble wine. Primitivo grapes grown in a centenarian vineyard in the Gioia del Colle area yield this distinctive wine, made in just 1991 numbered bottles, in tribute to the founding year of our winery. No further description is necessary, and we hope you like it as much as we do!

Beniamino and Alberto D'Agostino

TECHNICAL INFORMATION

- Grapes: Primitivo 100%;
- Denomination: Primitivo di Gioia del Colle D.O.P.;
- Soils: Medium-rocky limestone;
- Elevation: 500 metres on sea level;
- Training system: Alberello (bush-trained);
- Vineyard density: 3,300 vines per hectare;
- Harvest period: end of september;
- Vineyard yield: 1 Quintal per hectare (500 grams per vine)
- Fermentation: Traditional red-wine procedure at 26-28°C, with 2 days contact with the skins;
- Maturation: 24 months in medium-toasted, once-used Allier oak barrels, then 12 months in the bottle;

SENSORY PROFILE

- Appearance: Intense, deep red, opaque.
- Bouquet: Wild red berry, liqueur sour cherries, vanilla, tobacco leaf, roasted espresso bean.
- Palate: Smooth, alluring, and velvet-smooth in the mouth, with perfect integration of alcohol and oak.

SERVING SUGGESTIONS

- Braises, boar and wild game in general, meat sauces, aged cheeses.



www.botromagno.it



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Botromagno Società Agricola a Responsabilità Limitata
via Archimede, 24 - 70024 Gravina in Puglia (Ba) Italy
tel. + 39 080 3265865 - fax + 39 080 3269026 - info@botromagno.it